



monday, march 16

lunch service

small plates

**skillet corn pone** bacon, smoked cheddar and jalapeno / bourbon butter / candied pecan (GF) 8

**stuffed avocado** spicy crab salad (chesapeake gold, chesapeake, va) / natty boh battered avocado / miso caramel / micro cilantro 15

**cheesesteak biscuits** "never ever" dry aged angus tenderloin filet (roseda farm, monkton, md) / caramelized vidalia / horseradish pimento cheese / whole wheat, buttermilk and smoked cheddar biscuits 13

**buffalo blow toads** natty boh battered blowfish (chincoteague, va) / buffalo sauce / vidalia slaw / bleu cheese dressing 14

**stuffed artichokes** spinach dip stuffed artichoke bottoms / shaved parmesan / balsamic reduction (GF, V) 12

**crispy brussels** pan seared brussel sprouts / balsamic reduction / goat cheese (GF, V, VG\*) 12

**crispy oysters** cornflake encrusted oysters / jalapeno tartar / bourbon pickled blueberries / red wine pickled onions 15

**wild mushrooms** pan seared *lion's mane*, *hen of the woods* and *oyster* mushrooms (king mushrooms, chestertown, md) / roasted coconut milk and butternut squash (baywater farms, salisbury, md) purée / fried halloumi cheese / rosemary infused white balsamic reduction / micro greens (GF\*) 14

steamed shellfish / soups / salads

**in a white wine, lobster, garlic and butter broth.**  
**served with garlic oil brushed baguette.**

**steamed shrimp** jumbo gulf shrimp / old bay / cocktail sauce (GF\*) 1/2 lb. . . 12 full lb. . . 23

**cheriton, va middleneck clams** (12) (GF\*) 10

**shellfish and sausage** PEI mussels / andouille sausage (GF\*) 12

**fisherman's stew** cream base / andouille sausage / lump crab (chesapeake gold, chesapeake, va)  
cup 8 bowl 10

**irish stew** lamb / potatoes / carrots, celery and onion / burley oak (berlin, md) porter gravy  
cup 8 bowl 10

**beet and berry salad** pickled beets / berries / black garlic triple cream brie / micro greens / truffle vinaigrette (GF, V, VG\*) 12

**mixed green salad** organic greens / cucumber / pickled onion / grape tomato / candied pecan / bourbon pickled blueberry / sorghum dijon vinaigrette (GF, V, VG) 8

make any salad a meal by adding your choice of grilled or blackened

lump crab cake ... 12  
(chesapeake gold, chesapeake, va)

crispy oysters ... 12

jumbo gulf shrimp ... 12

organic chicken breast ... 7

monkfish ... 12

please alert your server to any food allergies prior to ordering

GF = gluten free V = vegetarian VG = vegan

GF\*, V\*, VG\* dietary restriction can be accommodated with a modification

## **lunch favorites**

**signature burger** “never ever” dry aged angus beef (roseda farm, monkton, md) / smoked cheddar (chesapeake bay farms, pocomoke, md) / shark signature sauce / tomato / bacon jam / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 13

**crab cake sandwich** lump crab (chesapeake gold, chesapeake, va) / alabama white BBQ / whole wheat roll (crack of dawn bakery, berlin, md) / tomato / fries 16

**country fried chicken sandwich** pimento cheese / smoky bacon / vidalia slaw / pickles / smoky maple brioche roll (crack of dawn bakery, berlin, md) / fries 13

**grilled bison burger** (new frontier bison, madison, va) / smoked cheddar (chesapeake bay farms, pocomoke, md) / chimichurri / guajillo pepper sauce / smoky maple brioche roll (crack of dawn bakery, berlin, md) / sweet potato fries 15  
\*\*bison is very lean and is best enjoyed cooked medium or less

**bayou crab cake** blackened lump crab cake (chesapeake gold, chesapeake, va) / hoppin’ john / lobster and andouille sausage remoulade 20 *limited availability \*\**

## **lunch features**

(available until 3 pm. dine in only. some quantities may be limited)

**house made corned beef and cabbage** corned beef / stewed cabbage (quindocqua farms, marion station, md) / baby carrots / pee wee potatoes 10

**bangers ‘n mash** grilled irish style pork sausages / irish stout gravy / smashed red skin potatoes / crispy brussels 10

**fried rockfish wrap** beer battered rockfish / lettuce and tomato / jalapeno tartar / honey wheat wrap / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 10

**fried flounder sandwich** country fried flounder (from the f/v instigator) / lettuce and tomato / lemon caper dill aioli / kaiser roll (crack of dawn bakery, berlin, md) / all natural house cooked chips or mixed organic greens (baywater farms, salisbury, md) 10

**grilled chicken caesar salad** grilled all natural chicken breast / grilled romaine hearts / real caesar dressing / house croutons / shaved parmesan (GF\*) 6.<sup>99</sup>

**fish tostadas** blackened monkfish / crunchy corn tortillas / tomato relish / salsa blanca / cabbage / smoked cheddar (chesapeake bay farms, pocomoke, md) / rice and beans (GF\*) 6.<sup>99</sup>  
(substitute mixed organic greens or house cooked chips for \$1)

**sausage pizza** andouille sausage (roseda farm, monkton, md) / marinara / red onion and shiitake / mozzarella and provolone / whole wheat naan crust 6.<sup>99</sup>

## **add**

**bread service** whole wheat multigrain and onion pumpernickel dinner rolls (crack of dawn bakery, berlin, md) / pimento cheese / whipped butter 4

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## **chef**

alfredo c ramon

**chef de cuisine**  
damien jones

**chef de cuisine**  
tony trolan

inspired by and created through the vision of **executive chef** / travis wright